

COOKS
professional

Rotisserie Air Fryer

Instruction Manual



After Sales Support

Email care@cooksprofessional.co.uk

www.cooksprofessional.co.uk

Product Code: G4396/G4397

For correct usage, read these instructions carefully and keep in
a safe place for future reference



INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your purchase for many years to come.



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Technical specifications

Voltage	220-240V
Power	1300W
Frequency	50-60Hz
Capacity	10 litres
Temperature range	50-230°C
Timer	1-60 minutes
Weight	6.21kg



General warnings and safety information

- Read these instructions fully and make sure you understand the manual before using the appliance.
- This appliance is approved solely for use in accordance with the description and safety instructions specified in this user manual.
- Before cleaning and when not in use, unplug from the mains power supply.
- Do not leave the air fryer unattended when in use.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a source of heat.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Cleaning and user maintenance shall not be carried out by children unless they are older than 8 and supervised.
- This appliance is not to be operated with an external timer or separate remote-control system.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the appliance.
- If the power cable is damaged, it must be replaced by an electrician.
- Make sure that the appliance and the power cable do not meet sources of heat, such as a cooker top or naked flame. Make sure that the appliance has sufficient space around it.
- The appliance must not be covered.
- Make sure that the power cable and plug do not meet water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Use tongs and if necessary, oven gloves to remove hot racks and containers.
- Always unplug the appliance by holding the plug, never pull on the power cord.
- Only use the attachments provided with the appliance.
- Do not move the appliance when it contains hot food or liquids.
- The outside of the appliance will be warm to touch during cooking process.
- Not suitable for commercial purposes.

Note: If the appliance malfunctions, switch off and unplug it from the mains power supply and contact a qualified electrician.



Description of parts

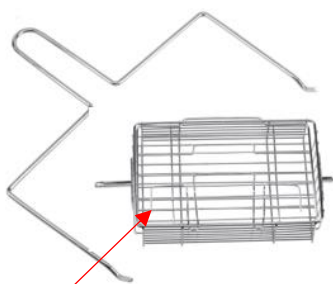
- | | |
|--|--|
| 1. Control panel | 9. Rotisserie spindle location |
| 2. Heating fan | 10. High / low rack |
| 3. Non-stick bowl (inside base) | 11. Tongs |
| 4. Handle | 12. Chicken forks (with thumb tacks) |
| 5. Base | 13. Spindle for cage and chicken forks |
| 6. Vents | 14. Rotisserie cage |
| 7. Safety locking switch (on the back) | |
| 8. Transparent glass cover | |



If you have purchased G4397 you also receive



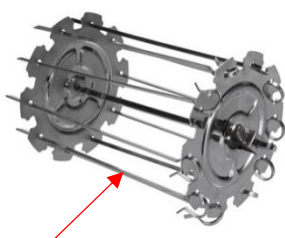
Baking tray



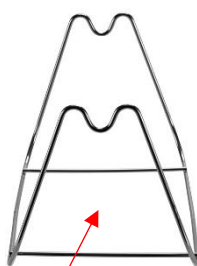
Steak & fish rack



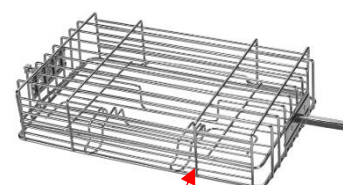
Oil sprayer



Rotisserie skewer cage



Rotisserie & steak/fish
rack stand



Steak/fish rack

Control panel



Before first use

- Remove all packaging and make sure all parts are present.
- Internal accessories should be washed in hot soapy water, rinsed thoroughly and dried before use.

Note:

- Do not use abrasive chemicals as they will damage parts.
- Do not immerse any parts including the power cable in water, or let water run onto any parts.
- Do not clean any part of the fryer in a dishwasher.
- Always use the air fryer with the non-stick bowl inside.

If you need to remove food during the cooking process, lifting the handle will stop the heater and the fan while you attend to the dish. The fryer will not work unless the lid is closed and clicked into position. To start it you need to release the safety locking switch (7) at the rear of the lid. Then simply lower the lid to resume cooking.

Instructions for use

1. Insert the plug into the electrical outlet and switch on the plug. The air fryer will beep and show flashing lines.
2. When you are ready to start cooking, press the power button.
3. You then need to select your required function, use the table below as a guide for temperature and timings.

Function	Temperature	Cooking time
Roast	200°C	25 minutes
Fry	230°C	25 minutes
Bake	180°C	15 minutes
Stir fry	200°C	10 minutes
Grill	190°C	15 minutes
BBQ	200°C	12 minutes

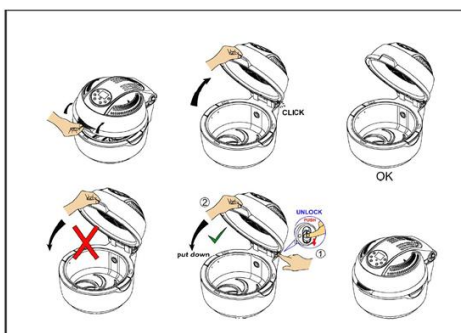
4. If you need to change the cooking temperature: after selecting the function, simply press the + or – buttons to increase or decrease the temperature.
5. If you need to change the cooking time: after selecting the function, press the TEMP/TIME button to show the pre-programmed time, then press the + or – buttons to increase or decrease the cooking time.
6. When you are ready to start cooking, press the START button and the air fryer will begin.
7. After selecting your cooking function, time and temperature, you can also then select whether you want to use the rotisserie function or not by pressing the rotisserie button. The red light will appear next to the rotisserie button if you are using the rotisserie function.



Opening and closing the lid.

To open, hold the handle at the front and lift upwards until you hear a click. This indicates that the safety lock has connected.

To close press down on the safety locking switch (7) at the back of the lid hinge as shown and lower the lid. When the lid is open it will move slightly, this is normal. During cooking, lifting the lid will stop the fryer cooking but allows you to baste the food with the fat from the meat or if preferred, a choice of sauce.



Pause function

If you open the lid during cooking the fryer will pause cooking but all data will be saved and continue when you replace the lid. The rotisserie will continue to turn, and the on/off button can be used, all other buttons will be locked until the lid is replaced.

Rotisserie function

The rotisserie aids the cooking of foods by evenly presenting the food to the heat source.

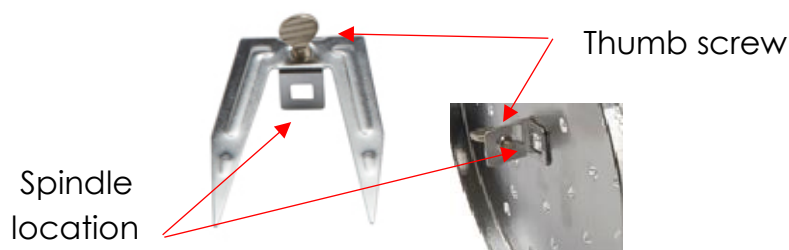
To start and stop simply press the  function button after you have closed the lid.

How to attach the rotisserie cage using the spindle

Feed the spindle through the centre of the cage evenly so that the ends of the spindle are visible at each end of the cage. Then insert the straight end of the spindle into the hole inside the air fryer and slot the other end of the spindle onto the hook.

How to attach the chicken forks

Feed the spindle through the centre of the chicken so that the ends of the spindle are visible at each end of the chicken. Slide the rotisserie forks over each end of the spindle with the fork edges facing the meat. Insert both forks into the meat (this is to prevent your meat from moving during cooking.) Secure each fork in place with the thumb screws. Then follow instructions above to fix inside the air fryer.



Tips

- Always place food centrally on all accessories to ensure good air circulation.
- Leave at least 1cm gap between items on the rack to ensure good air circulation.
- When food is cooked it can be kept hot by turning the thermostat control to 150°C until ready to serve.
- When cooking chips use a small amount of vegetable oil.

Note: All time and temperatures are approximate and cooking time will depend on size of food to be cooked. During the latter part of cooking check the food and increase time accordingly until the food is cooked to your preference.

Food	Temperature	Time	Recommend accessory	Cooking function
Small whole chicken	200°C	60 mins	Fork or low rack	Roast
Chips	230°C	20-25mins	Rolling cage with vegetable oil	Fry
Steaming fish	230°C	10-15mins	High Rack and aluminum foil	Fry
Cashew nuts	200°C	5-8mins	Rolling cage	Stir fry
Coffee beans	230°C	15-20mins	Rolling cage	Fry
Chicken wings	200°C	10-15mins	Rolling cage / High Rack aluminum foil	Stir fry
Steak	190°C	12-16mins	High Rack	Grill
Toast	230°C	5-8mins	High Rack	Fry
Prawns	200°C	5-8mins	High Rack	Stir fry
Bread	180°C	15-20mins	Low Rack	Bake

- Food should not exceed 5kg.

- The dual rack has 2 heights to select low or high turn the rack with either short legs down or long legs down.

Important note: Temperature and conditions will affect the cooking times listed. Make sure all food especially poultry and seafood are fully cooked before consumption. Follow guidelines on packaging supplied with foodstuffs.

Care and maintenance

During use where possible use aluminium foil to line the base of the inner bowl to catch any fat or drips from the cooking process, this will protect the surface and aid cleaning.

After every use, make sure the fryer has cooled down and is unplugged. Remove all accessories and inner bowl, wash them in hot soapy water and then rinse and dry thoroughly. Parts are not suitable for the dishwasher.

For all external and inner surfaces, use hot water on a clean soft cloth with an antibacterial cleaning agent. Wipe all inner and outer surfaces, and then use a dry cloth to remove any water.
Store in a cool dry place until required again.



Recipes

All time and temperatures are approximate and cooking time will depend on size of food to be cooked. During the latter part of cooking check the food and increase time accordingly until the food is cooked to your preference.

Chips

Serves 4

Ingredients:

1 kg floury potatoes

1 tbsp olive oil

Method

Peel the potatoes and cut into rough rectangular blocks. Slice into long chips, no more than 1cm thick.

Soak the chips in a bowl of cold, salted water for 30 minutes. Drain and pat dry with kitchen paper then toss with the olive oil.

Select the bake function (180°C – 15 minutes). Place the chips in the basket and cook for the duration of the program.

Open the air fryer and jostle the chips with a wooden spoon or spatula. Then, using the bake function again, cook the chips for another 15 minutes or until golden brown.

To make even better chips, use the rotisserie cage and rotisserie function.



Thai roast beef salad with nam jim dressing

Serves 2

Ingredients:

1 kg topside of beef
1 tsp olive oil
Pinch of salt and pepper

For the salad:

1 carrot, grated
½ small white cabbage, grated
1 red pepper, finely sliced
Small handful of sugar snap peas, chopped
Small handful of beansprouts
2 tsp toasted sesame seeds
Small bunch of coriander leaves, chopped (keep some aside for dressing and garnish)

For the dressing

2 tbsp fish sauce
2 tbsp fresh lime juice
2 red bird's eye chilies (adjust to your taste)
2 garlic cloves
1-inch piece of ginger
2 tbsp tamari or soy sauce
2 tbsp sesame oil
4 tbsp water
1 tbsp of palm (or light brown) sugar
2-3 small shallots, chopped
Coriander seeds
Pinch of salt

Method

Rub the beef with oil, salt and pepper and place in the air fryer on the **low rack**. Select the **stir fry** function (200°C – 10 minutes), once the time has elapsed, select the **roast** function (200°C – 25 minutes). This should give you medium rare meat, ideal for this dish.

While the meat is roasting prepare the salad. Toss all ingredients together and set aside.

For the nam jim dressing, put all the ingredients into a food processor and blitz for a minute or so. The dressing should be well combined and thin. Drizzle some over the salad and put the rest in a small serving bowl so guests can help themselves.

Once the beef is roasted allow it to rest for about 20 minutes so is super-juicy, then cut into wafer-thin slices. To serve, pile salad on to a plate and top with thin slices of beef.

Garnish with coriander, toasted peanuts and lime wedges.



Pigs in blankets

Serves 4

Ingredients:

8 chipolatas

4 rashers of streaky bacon

Method

Prick each sausage with fork.

Cut the rashers in half and wrap around the sausage.

Select the **bake** function (180°C – 15 minutes). Place the sausages on the **low rack** or in the **base** of the air fryer.

Halfway through the cooking time, jostle or turn the sausages with a wooden spatula.

Potato wedges

Serves 4

Ingredients:

750g large waxy potatoes

2 tbsp olive oil

2 tsp smoked paprika

150ml low-fat Greek yoghurt

2 tbsp hot chili sauce

Method

Peel the potatoes and cut them lengthwise into thin wedges. Soak in water for 30 minutes, then drain and pat dry with kitchen paper.

Select the **grill** function (190°C – 15 minutes).

Mix the paprika with the oil and coat the wedges before transferring to the **fryer basket**. Press the rotisserie button.

After cooking, place the wedges on kitchen paper to soak up any excess oil, sprinkle with salt and serve with a dip made of yoghurt and hot chili sauce.



Prawn spring rolls

Serves 4

Ingredients:

1 tbsp groundnut oil
 1 tbsp soy sauce
 1 tsp fresh root ginger, grated
 50g mushrooms, sliced
 25g tinned water chestnuts, sliced
 1 tsp Chinese five-spice powder
 30g beansprouts
 1 spring onion
 1 small carrot, cut into matchsticks
 100g cooked prawns
 12 spring roll wrappers
 1 egg, beaten

Method

Oil and heat a wok. Add the ginger, mushrooms and water chestnuts. Cook for 2 minutes, and then add the soy sauce, five-spice powder, beansprouts, spring onions and carrot. Cook for 1 minute, then leave to cool. Add the prawns.

Roll up mixture in wrappers, sealing with beaten egg. Brush each roll with oil. Select the **stir fry** function (200°C – 10 minutes).

Cook in batches in **fryer basket** for 5 minutes. Serve with dipping sauce.

Baked apples

Serves 4

Ingredients:

4 apples
 25g butter
 2 tbsp brown sugar
 50g fresh breadcrumbs
 40g mixed seeds
 Zest of 1 orange
 1 tsp cinnamon or mixed spice

Method

Core the apples and score the skin around the circumference with a sharp knife to stop them from splitting.

Combine all the remaining ingredients and carefully stuff the apple cores, scattering any remaining mix over the apples. Place them in the **base** of the air fryer.

Select the **bake** function (180°C – 15 minutes), cook for the duration of the program or they are slightly collapsed.



Chicken wings with sesame and soy

Serves 4

Ingredients:

8 chicken drumsticks
1 tbsp olive oil
1 tbsp sesame oil
4 tbsp honey
50 ml light soy sauce
2 garlic cloves, crushed
1 small knob fresh ginger, grated
1 small bunch coriander, chopped
2 tsp toasted sesame seeds

Method

Place all the ingredients except the coriander and sesame seeds in a freezer bag. Seal and massage the drumsticks to ensure they are well coated. Leave in the fridge overnight to marinate.

Select the **stir fry** function (200°C – 10 minutes).

Place the drumsticks in the basket of the fryer and cook for the duration of the program.

Then select the **bake** function (and lower the heat to 160°C) and cook for a further 10 minutes.

Scatter with coriander and sesame seeds. Serve with rice and stir-fried bok choy.



Plug Wiring

These safety instructions should be read carefully and kept in safe place for future reference.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

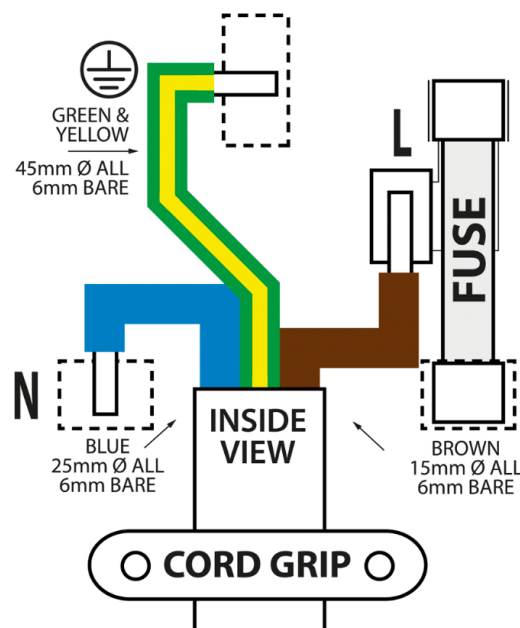
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

**GUARANTEE
IMPORTANT**

**Please do not return this product without first emailing our
Customer Services at care@cooksprofessional.co.uk**

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

Extended 2 Year Warranty

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, **within 14 days of purchase**. For full terms and conditions please visit our website.

After Sales Customer Service:

Customer Service Department, Cooks Professional Limited, Dolbedwyn, Newchurch, Kington, Herefordshire, HR5 3QQ.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.

Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



After Sales Support



care@cooksprofessional.co.uk